

VINCENT

STARTERS

MARINATED OLIVES 5 types of olives, orange zest, fennel seed, chili and garlic.....	\$10.00
MARKET SALAD Greens, radishes, blackberries, bacon, blue cheese, hazelnuts, champagne vin.....	\$16.00
ORANGE & SAFFRON CHICKEN SALAD pulled chicken, radicchio, fennel, basil, mint, orange saffron vinaigrette.....	\$18.00
CHEESE & CHARCUTERIE Goat, sheep and cow cheeses, selection of cured meats and accouterments.....	\$34.00
CHICKEN LIVER MOUSSE Rhubarb butter, pickled mustard seed, pickled onion, brioche.....	\$18.00
AHI TUNA Seared filet, soy, mirin, togarashi, miso mayo, citrus, bronze fennel, black sesame, fresno.....	\$22.00
STRAWBERRY GAZPACHO Confit strawberry, almond, cucumber, thyme crouton, basil oil.....	\$14.00
BRUSSELS SPROUTS lardon, sherry-balsamic reduction, pickled red onions.....	\$14.00
ROASTED SUMMER SQUASH Ricotta salata, garlic, lemon, bread crumbs.....	\$14.00
SPICY CAULIFLOWER Fried with barissa, pickled grapes, fresno chilis and almonds.....	\$16.00
FRITES Our classic frites or black truffled.....	\$8.00 / \$13.00

MAIN DISHES

PEI MUSSELS absinthe, green garlic and orange broth, fennel, baguette...Add: \$10 for truffle frites, \$6 for frites.....	\$24.00
* VINCENT BISTRO BURGER gruyere, pickles, caramelized onion, lettuce, dijonnaise & frites. Add: \$8.00 for truffle frites..	\$19.00
PAN ROASTED CHICKEN BREAST Asparagus, cippoline, mushroom, mushroom jus, citrus puree.....	\$28.00
* PAN ROASTED TROUT Charred eggplant puree, braised fennel, leek puree, sauce vierge.....	\$36.00
* STEAK FRITES Classic hanger steak with frites, black garlic bordelaise Add: \$6 for truffle frites.....	\$36.00
* PORK CHOP Pineapple mostarda, knob onion, blueberry & kiwi salsa.....	\$32.00
SPAGHETTI & CLAMS N'duja, little neck clams, cherry tomato, bacon, leek, fennel, tarragon, garlic crostini.....	\$30.00

SPECIALS

ARANCINI Carnaroli rice, mushroom, lemon zest, parmesan, tomato sauce.....	\$14.00
TOMATO SALAD Cucumber, cherry tomato, fiore di latte, balsamic, fennel pesto.....	\$15.00
TEMPURA ARTICHOKE meyer lemon, scamorza, cornichon, pickled pearl onions, caper aioli.....	\$18.00

Please inform your server of any allergies or intolerances.

*The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, consumption of raw such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness.

2.5% Credit Card Fee added to each order

Menu Updated: 6/19/22

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SPARKLING

PROSECCO 2020 Scarpetta - Veneto, IT.....	10 / 40
CHAMPAGNE nv Thienot Brut – Champagne, FR.....	\$49 half bottle
CHAMPAGNE nv Canard Duchene Brut – Champagne, FR.....	\$35 half bottle / \$75 full bottle
ROSÉ CHAMPAGNE nv Thienot – Champagne, FR.....	\$110

WHITE

SAUVIGNON BLANC 2021 La Grand Cuvee – Bordeaux, FR.....	11 / 44
PINOT BLANC 2019 Paul Blanck – Alsace, FR.....	12 / 48
VERDICCHIO 2020 Velenosi – Castelli Di Jesi, IT.....	12 / 48
RIOJA BLANCO 2021 Ostatu - Rioja, ES.....	11 / 44
CHARDONNAY 2020 De Forville – Piemonte, IT.....	13 / 52
RIESLING 2019 Brooks - Willamette, OR.....	42
GRECO BIANCO 2020 Ippolito – Calabria, IT.....	40
TREBBIANO 2020 Monte Zovo - Veneto, IT.....	45
BORDEAUX BLANC Chateau Rahoul – Graves, FR.....	60

PINK

ROSÉ of GAMAY 2021 Folk Machine – CA, USA.....	13 / 52
ROSÉ of GRENACHE 2021 Château d'Aqueria – Tavel, FR.....	12 / 48

RED

PINOT NOIR 2015 Varner – Central Coast, CA.....	15 / 60
CABERNET FRANC 2020 Scarpetta, Friuli Colli Orientali, IT.....	12 / 48
CÔTES DU RHÔNE 2018 Florent Descombe – Rhone, FR.....	10 / 40
TEMPRANILLO 2015 Lopez de Haro– Rioja, ES.....	12 / 48
SUPER TUSCAN 2019 Mastro Janni – Toscana, IT.....	12 / 48
BORDEAUX 2018 Chateau Pey La Tour - Bordeaux, FR.....	13 / 52
TROUSSEAU 2020 Adroit – Central Coast, CA.....	/ 57
ROSSESE 2020 Punta Crena – Liguria, IT.....	/ 51
CORVINA 2016 Monte Zovo– Veneto, IT.....	/ 48
NÉGRETTE 2019 Château Coutinel - Rioja, ES.....	/ 48
TOURIGA NACIONAL 2014 Lagar de Darei – Dao, PT.....	/ 52
BORDEAUX 2014 Château La Garance - Graves, FR.....	/ 60

ESOTERIC/LESSER KNOWN / MISUNDERSTOOD

ROSÉ of TEMPRANILLO 2021 Ruth Lewandowski – CA.....	/ 57
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This celebrated winemaker produced this herbal, savory and structured rosé using two different high-altitude sites and two Portuguese clones of tempranillo. This isn't "all day rosé," but, except for one brunch, we're only opening in the evenings.

BORDEAUX 2015 Princess Gabby – Bordeaux, FR.....	/ 65
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Yes, sorry, there are three bottles of Bordeaux on this list. The Pey la Tour is a classic, full-bodied expression, the Garance is lighter and brighter, and this bottle is easily the most concentrated, boldest red on the list.

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Menu Updated: 5/26/22

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